

**IN THE CLAIMS**

1. (original): Composition which is obtainable as an extract from pine needles, having therapeutic activity, comprising isocupressic acid compounds in an amount of less than 0.01 wt% and further comprising one or more organic acids.
2. (original): Composition according to Claim 1, which contains isocupressic acid compounds in an amount of less than 0.005 wt%, preferably less than 0.003 wt%.
3. (original): Composition according to Claim 1 or Claim 2 comprising at least two components A and B, wherein compound A is selected from the group consisting of phytosterol, polyphenols, bioflavonoids, tannins, organic acids and their complexes and compound B is selected from the group consisting of amino acids, peptides, proteins, quercetin, terpenoids, flavonol glycosides, biflavones, proanthocyanidins, polyphenols, lignans and minerals.
4. (original): Composition as claimed in Claim 1 or Claim 2 which comprises a compound A selected from the group consisting of phytosterol, polyphenols, bioflavonoids, tannins, organic acids and their complexes and a compound B selected from the group consisting of amino acids, peptides, proteins, quercetin, terpenoids, flavonol glycosides, biflavones, proanthocyanidins, polyphenols, lignans and minerals.
5. (currently amended): Composition according to ~~Claim 3 or~~ Claim 4, wherein A is present in an amount of from 5 to 60 wt %, preferably 10 to 50 wt %, most preferably 15 to 40 wt %, and B is present in an amount of from 1 to 15 wt %, preferably 2 to 12 wt %, most preferably 3 to 10 wt %, based on the weight of the composition.
6. (currently amended): Composition according to ~~any one of the preceding claims~~ Claim 1 which comprise shikimic acid in an amount of from 10 % to 50 % by weight of the composition.

7. (currently amended): Composition according to ~~any one of the preceding claims~~ claim 1 which comprises quinic acid in an amount of from 5 % to 30 % by weight of the composition.
8. (currently amended): Foodstuff, food supplement or pharmaceutical composition comprising a composition of ~~any one of Claims 1 to 7~~ Claim 1.
9. (currently amended): Dairy based food product comprising a composition as claimed in ~~any one of Claims 1 to 7~~ Claim 1.
10. (original): Dairy based food product according to Claim 9 having a water content of from 0.5 to 99.5 wt %, preferably 20 to 90 wt %, most preferably 30 to 85 wt %.
11. (original): Dairy based food product according to Claim 9 or Claim 10 which is an oil in water (O/W) emulsion, a bicontinuous emulsion or a duplex W/O/W emulsion.
12. (original): Dairy based food product according to Claim 9, which is a cream, milk, water continuous or bicontinuous spread, confectionery or sweet spread, chocolate, snack bar, nutritional bar, ice cream, confectionery filling or topping, bakery filling or topping, yoghurt, drinkable yoghurt, curd cheese, milk shake, slimming drink, cheese or cheese spread.
13. (currently amended): Dairy based food product according to ~~any one of Claims 9 to 12~~ Claim 9, comprising a fat phase that displays a solid fat content (measured by NMR on a non-stabilised fat) at 5°C (=N5) of >10, preferably >20, and at 35°C (=N35) of <20, preferably <10, most preferably less than 5.
14. (currently amended): Dairy based food product as claimed in ~~any one of Claims 9 to 13~~ Claim 9 which is essentially free of trans fatty acids.
15. (currently amended): Dairy based food product according to ~~any one of Claims 9 to 14~~ which comprises from 0.05 wt % to 10 wt % of the composition of ~~any one of Claims 1 to 7~~ Claim 1.

16. (currently amended): Dairy based food product according to ~~any one of Claims 9 to 15~~ Claim 9 which has one or more of the following properties compared to a corresponding product that does not contain the composition improved hardness, improved texture, improved aeration, improved spreadability, improved oral properties, improved mouthfeel, improved flavour, better colour, improved viscosity, improved whipping properties and improved ease of processing.

17. (canceled)

18. (canceled)

19. (currently amended): A method of lowering blood pressure in a mammal, particularly a human, which comprises providing the mammal with an effective amount of a composition as claimed in ~~any one of Claims 1 to 7~~ Claim 1, a foodstuff, food supplement or pharmaceutical composition as claimed in Claim 8 or a dairy based food product as claimed in ~~any one of Claims 9 to 15~~ Claim 9.

20. (original): A method of improving one or more properties of a food product selected from hardness, texture, aeration, spreadability, oral properties, mouthfeel, flavour, colour, viscosity, shape retention, ease of processing and health properties, which comprises incorporating into the food product a composition comprising one or more organic compounds, said composition being obtainable as an extract from pine needles, having therapeutic activity and comprising isocupressic acid compounds in an amount of less than 0.01 wt % and further comprising one or more organic acids.

21. (canceled)

22. (currently amended): Process for producing the composition of ~~any one of Claims 1 to 7~~ Claim 1, which comprises the following steps:

- a. Treating pine needles with a solvent selected from water, organic solvents and mixtures thereof, to form a first extract;

- b. Removing isocupressic acid compounds from the first extract, preferably by treatment with an ion exchange resin; and
- c. Optionally, filtering and concentrating the treated extract to obtain the composition as a powder or a concentrate.

23. (original): Process as claimed in Claim 22, wherein prior to step (a), the pine needles are pretreated with a non-polar solevnt.